

Chicken or Turkey and Noodles

Meal Components: Grains, Meat / Meat Alternate

Main Dishes, D-17

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken stock, non-MSG		2 gal		4 gal	1. Heat chicken stock to boiling. Slowly stir in noodles, onions, and carrots (optional). Boil, uncovered, for 6 minutes. DO NOT DRAIN
Whole grain-rich noodles	2 lb 8 oz	1 gal 3 ½ qt	5 lb	3 gal 3 qt	
*Fresh onions, chopped	14 oz	2 ½ cups	1 lb 12 oz	1 qt ½ cup	2. Melt margarine. Add flour and stir until smooth.
OR	OR	OR	OR	OR	
Dehydrated onions	2 ½ oz	1 ¼ cups	5 oz	2 ½ cups	
*Fresh carrots, shredded (optional)	8 oz	2 ½ cups	1 lb	1 qt ½ cup	3. Add flour mixture, milk, pepper, marjoram (optional), parsley (optional), and chicken or turkey to noodles. Stir gently to combine.
Trans fat-free margarine	4 oz	½ cup	8 oz	1 cup	
Enriched all-purpose flour	4 oz	¾ cup 3 Tbsp	8 oz	1 ¾ cups 2 Tbsp	
Instant nonfat dry milk, reconstituted		1 qt 2 cups		3 qt	
Ground black or white pepper		1 ½ tsp		1 Tbsp	

Dried parsley (optional)		½ cup		1 cup
*Cooked chicken or turkey chopped	6 lb 6 oz	1 gal 1 qt	12 lb 12 oz	2 gal 2 qt

4. Stir occasionally until thickened. CCP: Heat to 165° For higher for at least 15 seconds.

5. Pour into medium half-steamtable pans (10" x 12" x 4"). For 50 servings, use 3 pans. For 100 servings, use 6 pans.

6. CCP: Hold for hot service at 135° F or higher. Portion with 8 oz ladle (1 cup).

Notes

Comments:

*See Marketing Guide.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Mature onions	1 lb	2 lb
Carrots	10 oz	1 lb 4 oz
Chicken, whole, without neck and giblets	17 lb 12 oz	35 lb 8 oz
OR	OR	OR
Turkey, whole, without neck and giblets	13 lb 9 oz	27 lb 2 oz

Serving	Yield	Volume
1 cup (8 oz) ladle provides 2 oz equivalent meat and 3/4 oz equivalent grains.	50 Servings: 3 medium half-steamtable pans 100 Servings: 6 medium half-steamtable pans	50 Servings: about 3 gallons 2 cups 100 Servings: about 6 gallons 1 quart